



IN THE CLAIMS

Please amend the claims as follows:

Claims 1-23 (Canceled)

Claim 24 (Currently Amended): A process for reducing the presence of microorganisms in a liquid food diary product comprising:

- a) pressurizing a liquid food product in a continuous pressurizing circulating system comprising a dynamic high pressure homogenizer;
- b) passing said liquid food product ~~at least~~ not more than three to five times through said dynamic high pressure homogenizer at temperature that does not denature said liquid food product, wherein said dynamic high pressure homogenizer reduces the number of viable microorganisms in said liquid food product by increased flow rate and pressure drop bringing about shear stresses, cavitation, turbulence, and/or impingement, and
- c) collecting a liquid food product with a reduced number of microorganisms that has not been denatured by the temperature in said continuous pressurizing circulating system.

Claim 25 (Currently Amended): The process of Claim 24, wherein said liquid food product is milk a dairy product.

Claim 26 (Currently Amended): The process of Claim 24, wherein said liquid food product is raw milk.

Claim 27 (Currently Amended): The process of Claim 24, wherein said liquid food product is half-and-half juice.

Claim 28 (Currently Amended): The process of Claim 24, wherein said liquid food product is dairy cream or whipping cream liquid food fat.

Claim 29 (Currently Amended): The process of Claim 24, wherein said liquid food product is flavored milk, condensed milk, or ice cream milk oil.

Claim 30 (Currently Amended): The process of Claim 24, wherein said liquid food product is shake mix, pudding or custard water.

Claim 31 (Currently Amended): The process according to Claim 24, wherein the pressure of said continuous pressurizing circulating system of step a) is between about 50 MPa to 500 MPa (~~7,250 psi—72,500 psi~~).

Claim 32 (Currently Amended): The method according to Claim 24, wherein the pressure of said continuous pressurizing circulating system of step a) is between about 100 MPa to 300 MPa (~~14,500 psi—43,500 psi~~).

Claim 33 (Previously Presented): The process of Claim 24, wherein the dynamic high pressure homogenizer has the structure of the Emulsiflex-C5 or Emulsiflex C160 homogenizer.

Claim 34 (Previously Presented): The process of Claim 24, wherein said liquid food product is passed through the dynamic high pressure homogenizer at a temperature ranging from 4°C to 55°C.

Claim 35 (Previously Presented): The process of Claim 24, wherein said liquid food product is passed through the dynamic high pressure homogenizer at a temperature ranging from 25°C to 60°C.

Claim 36 (Currently Amended): The process of Claim 24, consisting of passing the ~~wherein said~~ liquid food product ~~is passed~~ through the dynamic high pressure homogenizer ~~at~~ least three or five times.

Claim 37 (Previously Presented): The process of Claim 24, wherein the microorganisms in the liquid food product are selected from the group consisting of bacteria, fungi, mould, bacteriophage, protozoan, and virus.

Claim 38 (Previously Presented): The process of Claim 24, wherein said microorganisms comprise *Listeria monocytogenes*.

Claim 39 (Previously Presented): The process of Claim 24, wherein said microorganisms comprise *Listeria monocytogenes* and wherein the liquid food product collected in c) has at least 2 to 8 logs fewer *Listeria monocytogenes* than the liquid food product introduced into a).

Claim 40 (Previously Presented): The process of Claim 24, wherein said microorganisms comprise *Salmonella enteritidis*.

Claim 41 (Previously Presented): The process of Claim 24, wherein said microorganisms comprise *Salmonella enteritidis* and wherein the liquid food product

collected in c) has at least 2 to 8 logs fewer *Salmonella enteritidis* than the liquid food product introduced into a).

Claim 42 (Previously Presented): The process of Claim 24, wherein said microorganisms comprise *Escherichia coli*.

Claim 43 (Previously Presented): The process of Claim 24, wherein said microorganisms comprise *Escherichia coli* and wherein the liquid food product collected in c) has at least 2 to 8 logs fewer *Escherichia coli* than the liquid food product introduced into a).